

Shucks Downtown

Thursday, June 18th

Raw Bar Oysters

***Malpeque 2.80 (Prince Edward Island)**

Light brine, with a medium body and sweet finish

***Midnight Kiss 2.90 (Rhode Island)**

A clean crisp start with a sweet and buttery aftertaste

***Rocky Shore 2.50 (Prince Edward Island)**

Deep Cup with a salty liquor finish

***Pemaquid 3.20 (Maine)**

Mildly sweet with a lemony zest flavor

***East Point 1.90 (Delaware Bay)**

Mild flavor with slight brine

***Roundabout (2 of each) \$25**

Ask About Our Mignonette

Featured Cans and Cocktails

Founders Imp. Stout KFB **(12% ABV) 12.00**

Birra Moretti **7.00**

Kros Strain Fairy Nectar **8.00**

Millstream Pilsner **6.50**

Tall Boys ALL CANS 5.00

Busch Light

High Life

Gluten Free

New Grist Pilsner **6.50**

Green's Pale Ale/Lager **6.50**

Carbliss Pineapple Seltzer **7.00**

Non-Alcoholic

NA Mango Cart **6.00**

Hyper Cold IPA/Amber **9.00**

NA Mudpuppy Porter **6.50**

NA Honey Wheat **6.50**

***ASK YOUR SERVER ABOUT SALMON RUN**

Special Entrees

Soft Shell Crab Sandwich 21 

Golden crispy softshell crab on toasted brioche with lettuce and remoulade served with crispy tater tots and slaw

Beer Battered Walleye 23

Deep fried beer battered walleye and chips basket paired with tartar sauce, cole slaw, and cajun fries

Seafood Enchiladas 25

Lobster, shrimp, and fish tucked into two enchiladas, smothered in smoked polano cream, topped with corn & black bean salsa, and sour cream. Served with dirty rice and Baja slaw

Starters/Soups:

Corn Ribs served with aoli 8

Mango Habenero Shrimp with ranch 13

Fried Mushrooms with ranch 8

TACO TUESDAYS AND THURSDAYS

FISH TACOS

ONE - 8.5 TWO - 12 THREE - 15

SHRIMP TACOS

ONE - 9.5 TWO - 13 THREE - 16

Served with Dirty Rice & Refried Beans

\$4.50 Margaritas All Day

Desserts

Key Lime Pie 6

Coconut Cream Pie 10